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PACKAGES

WEST POINT CLUB

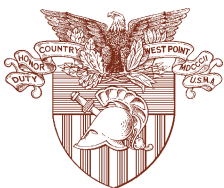
BUILDING 603, CULLUM ROAD
WEST POINT, N.Y. 10996

CATERING: (845) 446-5545

MAIN: (845) 938-5120

OR 446-5504





THE WEST POINT CLUB

BUILDING 603, CULLUM ROAD, WEST POINT, NEW YORK 10996
(845) 938-5120 or 446-5304

Thank you for considering the West Point Club to host your special event. Our ballrooms, with panoramic views of the majestic Hudson River, provide excellent settings for elegant affairs.

Our professional catering staff guarantees all the essential services required to make your day a memorable one and to ensure your complete satisfaction.

While our menu describes the wide variety of cuisine available, including optional menu choices, our Catering Department will be happy to customize your event to meet your needs.

Our desire is to provide you and your guests with excellent food and gracious service in a pleasant environment. We appreciate the opportunity to serve you and your guests and are proud to offer the enclosed menu selections for your special event.

Sincerely,

Nancy C. Amendola
Catering Manager
West Point Club

Cover photo courtesy of Les Howard Productions

Inclusion of advertisers, sponsors and/or commercial entities does not constitute an endorsement by USMA or DoD.

Basic Information

RESERVATIONS

Reservations must be made for all special events in advance. Deposits for the West Point Club must be made at the time of booking. The amount of deposit required will depend on the particular room which is to be reserved. Menus and approximate number of guests are required no later than 12 weeks prior to your function. A final guest number is required two weeks prior to your function. This count can be amended up to 72 hours prior to your event.

New York State law and the United States Military Academy both require an individual be 21 years of age to consume alcoholic beverages. We ask for your cooperation in sharing the responsibility for the conduct of your guests, and for ensuring no one under the age of 21 consumes alcoholic beverages in the club.

PARTY FAVORS

Liquor or wine may not be brought into the club. If wine or liquor is required, it must be purchased through the Catering Office. Food items may not be brought into or taken out of the club. An exception is made for cakes. A cake-cutting fee of \$1.75 per person will be applied.

PAYMENT

A 50% payment is required at the menu-planning session, and the balance is required ten days prior to your event. MasterCard, VISA, cash and checks are all acceptable. Any events that contract for bar service on consumption are required to leave a credit card on file with us.

SERVICE CHARGES

There will be a 18% service charge applied to all food, beverage and bar selections. Nonmembers must pay an additional 20% of the food and beverage cost. A grace period of three weeks will be offered to new members to join the Club.

ROOM DECORATIONS

All decorations must meet West Point Fire Department safety regulations. Arrangements for early decorating time or any special requirements must be coordinated in advance with the Catering Office. The use of confetti, glitter and bubble blowers is strictly prohibited. The West Point Club does not permit throwing rice or bird seed inside or outside the club.

LIABILITY

The club will not be liable for any damages to the patrons or patron's guests and will not assume liability for the loss or damage to articles left in the club prior to, during or following the function. The host or hostess assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the club or persons as a result of the event. Patrons and his/her guests will conduct the event in an orderly manner in compliance with all laws and West Point regulations. Should an event run past agreed-upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron. The West Point Club is a nonsmoking facility.

PARKING

Parking at the West Point Club during regular duty hours (Monday through Friday, 8 a.m. to 4:30 p.m.) is limited. We suggest all off-post groups inquire about the free shuttle bus service on West Point. Ample parking is available at Buffalo Soldier Field (across from the Hotel Thayer). Shuttle buses run every half hour. A schedule is available through the Catering Office. Weekend and evening parking is available on Thayer Hall roof, Clinton Field, or Doubleday lots. Valet parking is available on weekends and evenings only.



Coffee Breaks and Breakfasts

(Served Monday through Friday)

REVEILLE
\$ 1.00 per person
(minimum 50 persons)

Coffee, tea, decaffeinated coffee

MORNING OPERATIONS
\$ 3.25 per person
(minimum 25 persons)

Coffee, tea, decaffeinated coffee
Muffins and Danish



ACADEMY CALL
\$ 5.50 per person
(minimum 25 persons)

Coffee, tea, decaffeinated coffee,
Orange Juice Muffins and Danish
Bagels and Cream Cheese Fresh
Fruit Platter

AFTERNOON MANEUVERS
\$ 2.50 per person
(minimum 25 persons)

Assorted Cookies and Brownies
Assorted Canned Sodas & Bottled
Water (1 per person)



BREAKFAST EYE OPENER
\$ 6.75 per person
(Minimum 50 persons)

Coffee, tea, decaffeinated coffee
Scrambled Eggs
Sausage and Bacon
Waffles and Syrup
Hash Browns
Fresh Fruit Platter
Orange Juice

Hors d'Oeuvres

Cold Hors d' Oeuvres

Deviled Eggs	
per 100 pieces	\$ 55
Jumbo Shrimp Cocktail	
per 100 pieces	\$165
Assorted Fresh Fruit Platter	
each	\$ 65
Fancy Mixed Nuts	
per pound	\$ 8
Salted Peanuts	
per pound	\$ 5
Potato Chips and Dip	
per pound	\$ 7
Nachos and Salsa	
per pound	\$ 7
Pretzels	
per pound	\$ 6
Crudit� Platter with Dip	
Small	\$ 65
Large	\$ 85
Assorted Cheese Board with Crackers	
Small	\$ 85
Large	\$105
Assorted Finger Sandwiches	
per 100 pieces	\$ 70
Sliced Mini Beef Wellington	\$100
Prosciutto-Wrapped Melon	\$ 80
Chicken New Orleans	\$ 90

Mini Tacos	\$ 90
Franks in a Blanket	\$ 75
Coconut Chicken	\$ 90
Mini Egg Rolls	\$ 65
Swedish Meatballs	\$ 65
Vegetable Tempura	\$ 80
Baby Lamb Chops	\$150
Stuffed Baked Clams	\$ 95
Focaccia	\$ 65

From our Carving Board

All carved items served with
rolls and condiments.

(Prices are per person)

Baked Virginia Ham	\$ 4.50
Roasted Turkey	\$ 4.50
Steamship Round	\$ 4.50
Leg of Lamb	\$ 4.50

Specialty Bars

Cold Seafood Bar — Unlimited large
peeled shrimp, littleneck clams on the half
shell and oysters, all accompanied with
fresh lemon wedges, Tabasco sauce and
cocktail sauce. \$ 16.25 pp

Antipasto and Bread Bar — Beautifully
decorated, our Italian Antipasto and Bread
Bar features prosciutto ham, pepperoni,
hard salami, provolone and mozzarella
cheeses, marinated mushrooms, roasted
red bell peppers, marinated artichokes,
giardiniera, olives and assorted Italian and
French breads. \$ 6.25 pp

Pasta Bar — A selection of al dente-cooked
pastas accompanied by sauces of your
choice, tastefully decorated with Italian old-
world charm. \$ 4.25 pp

Oriental Stir-Fry — Oriental stir-fried
vegetables, served with tangy beef and
chicken over a bed of fried rice. \$5.25 pp

Unlimited Cold Package

One hour, per person \$ 6.50
Throughout your cocktail hour, we will
continuously serve your guests Deviled
Eggs, Crudit  Platter with Dip,
Cheese Board with Crackers, and an
Assorted Fruit Platter.

Unlimited Hot Package

One hour, per person \$ 10.50
Throughout your cocktail hour, we will
continuously serve your guests your choice
of any five hot hors d'oeuvres.

Hot Hors d'Oeuvres

(Platters of 100 pieces)

Spanakopita	\$125
Scallops en Brochette	\$150
Chicken Empananos	\$ 95
Mozzarella Sticks	\$ 80
Stuffed Mushrooms	\$ 90
Chicken Fingers	\$ 90

Lunch Buffets

Served Monday through Friday
Not to be served after 2 p.m.
(Minimum: 50 Persons)

SANDWICH BUFFET \$ 8.95 per person

Soup du Jour
Sliced Turkey
Sliced Ham
Sliced Roast Beef
Sliced Salami
Assorted Cheeses
Assorted Rolls and Breads
Potato Salad
Cole Slaw
Garden Salad with Dressings
Pickle Spears
Potato Chips
Chef's Choice Dessert
Coffee, Tea, Iced Tea,
Decaffeinated Coffee

SOUTHERN BARBEQUE BUFFET \$10.95 per person

Tossed Garden
Salad with Dressings
Cole Slaw
Potato Salad
Barbeque Beef
Chicken-Fried Chicken
Barbeque Spareribs
Baked Beans
Skillet Cornbread
Texas Brownies
Coffee, Tea, Iced Tea,
Decaffeinated Coffee

ORIENTAL BUFFET \$9.95 per person

Won Ton Soup
Pork Lo Mein
Beef & Broccoli
Sweet & Sour Chicken
White Rice
Pork Fried Rice
Mini Egg Rolls
Chinese Noodles, Duck Sauce
and Hot Mustard
Vanilla Ice Cream with
Fortune Cookies
Coffee, Tea,
Decaffeinated Coffee,
Iced Tea

CLUB SPECIALTY BUFFET \$11.95 per person

Garden Salad
with Dressings
Italian Pasta Salad
Beef Pepper Steak
Coconut Chicken
Penne ala Vodka
Whipped Potatoes
Green Beans Amandine
Rolls and Butter
Chef's Choice Dessert
Coffee, Tea,
Decaffeinated Coffee,
Iced Tea

Lunch Selections

Predetermined choice of two luncheon entrees will be offered to your guests
Coded placecards required.
Served Monday through Friday -Not to be served after 2p.m.
(Minimum: 25 persons)

All entrees are served with coffee,
tea, decaffeinated coffee and iced
tea.

**WEST POINT CLUB
WRAP —————\$8.95**
Marinated London Broil, sautéed
bell peppers and onions topped
with mozzarella cheese and
wrapped in a flour tortilla. Served
with waffle French fries.

**CHICKEN QUESADILLA
ROLLS —————\$6.50**
Flour-shelled tortilla filled with
grilled chicken, jalapeño peppers,
cheddar cheese and onions.
Served with salsa, guacamole and
sour cream.

**CHICKEN CORDON BLEU
SANDWICH —————\$6.50**
Marinated chicken breast topped
with Swiss cheese and ham, with
lettuce, tomato and honey mustard
on a hard roll. Served with potato
salad.

ITALIAN WRAP —————\$7.50
Genoa salami, provolone cheese,
cappicola ham, lettuce, tomatoes,
onions and vinaigrette dressing
wrapped in a garlic-herbed tortilla.
Served with pasta salad.

**CHICKEN APRICOT
DIJONNAISE —————\$7.95**
Boneless breast of chicken,
marinated and grilled, served over
a bed of wild rice and topped with a
honey-apricot glaze. Hot baked
rolls included.

SPINACH SALAD —————\$5.50
Fresh spinach topped with roasted
bell peppers, chick peas, mush-
rooms, artichoke hearts, feta
cheese, hard-cooked eggs and
croutons. Served with bacon
dressing and garlic breadsticks.

**WEST POINT CLUB
SANDWICH —————\$6.50**
Turkey and Swiss on a hard roll
served with potato salad and fresh
fruit garnish.

**GRILLED TERIYAKI MARINATED
CHICKEN OVER
CAESAR SALAD —————\$7.50**
Grilled marinated chicken strips
served over a chilled bed of
Caesar salad. Served with hot
baked rolls.

**GRILLED OPEN FACE
STEAK SANDWICH —————\$9.95**
Grilled marinated steak served on
garlic toast accompanied by steak
fries, onion rings and cole slaw.

CLUB PASTA —————\$7.25
Penne pasta served with sautéed
shrimp, garlic and sun-dried
tomatoes tossed with grated
Romano cheese and fresh herbs.
Served with hot baked rolls.

**GARDEN SALAD WITH HOME-
BAKED ROLLS AND BUTTER —
—————\$1.25**

Dinner Buffet

Our buffet is served with a tossed garden salad tableside, choice of dressings, hot baked rolls and butter, coffee, tea and decaffeinated coffee at each table.

\$21.95 per person

Minimum 100 persons

Please choose one item from each category:

BEEF & PORK

Beef Stroganoff
Sweet & Spicy Pork
Glazed Spareribs
Beef Roulade
Veal Marsala

SEAFOOD

Seafood Tiffany
Calamari fra Diablo
Stuffed Fillet of Sole
Paella Español
Mussels Marinara

CHICKEN

Chicken Scampi
Chicken Française
Chicken Apricot Dijonnaise
Oriental Chicken & Vegetables
Chicken della Casa

VEGETARIAN

Eggplant Rollitini
Grilled Portabella Mushrooms
Stir-Fried Vegetables
Fresh Vegetable Medley
Glazed Baby Carrots
Vegetable Wellington

PASTA

Vegetable Lasagna
Penne alla Vodka
Tortellini Primavera
Baked Rigatoni Marinara

ACCOMPANIMENTS

Parsley Buttered
Red Skinned Potatoes
Garden Rice Blend
Whipped Sweet Potatoes
Roasted-Garlic Mashed Potatoes

Choose from Our CARVING BOARD

Steamship Round of Beef
Roast Turkey
Baked Virginia Ham
Pork Loin with Apple Stuffing
Leg of Lamb

Entrée Selections

A pre-determined choice of two entree selections may be offered to your guests. (Coded placecards required)

All entrees are served with a garden salad and dressing, choice of vegetable and accompaniment, rolls and butter, coffee, tea and decaffeinated coffee.

PRIME RIB OF BEEF

AU JUS \$17.95
12 oz. cut of beef topped with Au Jus.

NEW YORK SLICED

SIRLOIN & CHICKEN DELLA CASA \$18.95

Slow-roasted, sliced New York sirloin and boneless breast of chicken sautéed in white wine, shallots and garlic with fresh mushrooms and artichokes.

BROILED FILET

MIGNON \$20.95
10 oz. cut of filet, served with bernaïse sauce.

CHICKEN

DELLA CASA \$16.95

Boneless breast of chicken sautéed in white wine, shallots and garlic with fresh mushrooms and artichokes.

CHICKEN

FRUTTURI \$16.95

Boneless breast of chicken stuffed with pineapple, sweet potatoes and squash, topped with apricot sauce.

STUFFED SWORDFISH WITH PEPPERCORN BUTTER

..... \$18.95

8 oz. swordfish steak with crabmeat stuffing, topped with lemon-peppercorn butter.

GRILLED NORWEGIAN

SALMON \$17.95

8 oz. salmon fillet, spiced, grilled and topped with lemon-butter sauce.

SLICED NY STRIP STEAK AND STUFFED SHRIMP

..... \$19.95
Slow-roasted New York strip steak,

sliced and served with two jumbo shrimp, stuffed with crabmeat.

PENNE PROVENÇALE

..... \$16.95
Penne pasta tossed with fresh tomatoes, mushrooms, ripe olives and grated Romano cheese.

SOLE FRANÇAISE

ALMANDINE \$18.95
Boneless fillet of sole dipped in grated Romano cheese and egg batter, sautéed and topped with toasted almonds.

CHOICE OF ONE VEGETABLE

Broccoli
Glazed Baby Carrots
Fresh Vegetable Medley
Green Beans ALMANDINE

CHOICE OF ONE ACCOMPANIMENT

Baked Potato with Sour Cream
Rice Pilaf
Parsley Buttered
Red Skinned Potatoes
Twice-Baked Potato
Caesar Salad Add \$1.50 pp

Appetizers

Fresh Fruit Cup \$2.75
Soup du Jour \$2.75
Jumbo Shrimp Cocktail \$5.50
Penne Pasta with Shrimp and Sun-Dried Tomatoes \$4.50
Fresh Mozzarella & Tomato with Balsamic Vinaigrette \$4.25

Why not top off your event with one of our delectable desserts?

Dessert List

Vanilla Ice Cream	\$2.50	New York-Style Cheesecake with Fruit Sauce	\$4.25
Rainbow Sherbet	\$2.50	Carrot Cake	\$3.75
Tiramisu	\$4.50	Hot Apple Crisp with Vanilla Sauce	\$4.25
Black Forest Cake	\$3.50	Fresh Fruit Tart	\$4.25
Ice Cream with Fresh Strawberries	\$3.75		

...Or one of our famous dessert specialties?

VIENNESE TABLE \$ 7.00 per person (minimum 75 persons)

A beautiful variety of cakes and Italian and French pastries, including cannoli, napoleons, eclairs, cream puffs and sfogliatelle, with assorted mousses, fresh-fruit display, fancy cookies, nuts and mints.

ICE CREAM SUNDAE BAR \$4.00 per person (minimum 75 persons)

Two flavors of your favorite ice cream accompanied by a variety of gourmet toppings.

VIENNESE PLATTER \$4.00 per person

Each table will have a decorated silver platter of assorted mini Italian and French pastries and fancy cookies, garnished with fresh fruit.



INTERNATIONAL COFFEE BAR WITH CORDIALS

\$3.75 per person
(minimum 75 persons)

A fine assortment of imported and domestic liqueurs served in miniature chocolate cordial cups, espresso, and Irish and German coffees.

Ask us about providing special-occasion cakes for your event!

Bar Service

The following information will assist you in determining which type of bar service best satisfies your needs:

NO-HOST CASH BAR

When every guest pays the regular price for their drinks as they receive them, it is called cash bar or "no-host" bar. The minimum cash sales for a no-host bar is \$100 per hour, minimum two hours per bar. A cash register is placed at the bar for tabulating all drinks. If minimum sales are not obtained, it is the sponsor's obligation to pay the difference. This arrangement is appropriate for sponsors with budgetary restrictions who still would like to provide full beverage service to the guest.

HOST BAR

When the sponsor pays for all drinks consumed by his or her guests, it is called a "host bar." A host bar contains a complete stock of liquors. A weighed beginning and ending inventory determines the total amount of beverage consumed, and subsequently the amount to be charged to the sponsor. A host bar is ideal for all functions where the sponsor wishes to pay the total cost. Minimum sales policy described for the no-host bar above, applies to this type of bar (\$100 per bar, per hour, minimum two hours).

KEG BEER

A keg of beer will be set out and tapped with glasses available. There is no refund on the unused portion of the keg. Unused portions may not be taken from the club premises.

ADDITIONAL BEVERAGE SERVICE

An extensive wine list is available through the Catering Office.

Wine Toast per glass	\$ 2.50
Champagne Toast per glass	\$ 2.50
Fruit Punch per gallon	\$ 9.50
Lemonade Punch per gallon	\$ 9.50
Strawberry Champagne Punch per gallon	\$40
Mimosa Punch per gallon	\$40
Screwdriver Punch per gallon	\$40
Bloody Mary Punch per gallon	\$40
Whiskey Sour Punch per gallon	\$40

The West Point Club is a nonsmoking facility.

Room Capacities

	Minimum w/Dancing	Maximum w/Dancing	Minimum w/o Dancing	Maximum w/o Dancing
Grand Ballroom	150	325	150	450
Pierce Room	100	140	100	160
Hudson Room	50	100	50	150
Grey Room	No Dancing		30	50
Blue Room	No Dancing		20	45
Benny Haven's Lounge ..	No Dancing		15	25
Athena Room	No Dancing		40	60

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SUNDAY SHOWERS

Sunday Showers at the Club

Bridal Showers ... Baby Showers ...

Our Sunday-Only specials include the following:

Personalized Photo Menu Keepsake for all your guests

Seasonal Bud Vase Centerpieces on all guest tables

Unlimited Wine, Strawberry Champagne Punch and Ice
Tea

Garden Salad drizzled with Balsamic Vinaigrette Dressing

Guest Choice of:

London Broil with Shallot Sauce or Chicken Apricot
Dijonnaise

Twice-Baked Potato or Wild Rice Glazed Baby Carrots

Hot Rolls & Butter, Coffee, Tea, Decaffeinated Coffee

"Showers of Happiness" Strawberry Shortcake

Your three-hour event can run between the hours of 11
a.m. and 3 p.m.

(Minimum 30 persons)

\$18 per person



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COCKTAIL PARTY PACKAGES

Two-Hour Cocktail Party Package

Available Wednesday, Thursday & Friday

(Minimum 50 persons)

Great for promotion parties, hail and farewells, corporate
gatherings or department parties!

This package includes:

Unlimited Domestic Keg Beer, Assorted Wines, and
Sodas

Hot Wings

French Bread Pizza

Chili con Carne & Condiments

Cold Meat-and-Cheese Platters

Trio Snack-Pack (Choose from: popcorn, pretzels, potato
chips, nachos etc.)

For promotion parties, show us your West Point Club Card
and your promotion orders and receive a 5% DISCOUNT
on this package!!!

(Offer must be used within one week of promotion date)

\$13 per person



West Point Club

Bldg. 603, Cullum Rd. West Point, NY 10996

(845) 938-5120 and (845) 446-5504

www.usma.edu/dcfa/activity/wpc

GETTING THERE

From the South

Take the Palisades Parkway northbound to Bear Mountain traffic circle. Exit at Route 9W north. Follow Route 9W north for 2.5 miles through Fort Montgomery to Route 218 (Highland Falls exit). Follow Route 218 for 1.5 miles to West Point's Thayer Gate. At first stop sign, continue straight for 9/10 of a mile. West Point Club (with a black canopy) is on the right side. Parking is available just before the Club on Thayer Hall roof.



From the North

New York State Thruway South (Route 87) to Exit 17 Newburgh. Take Route 84 East to Exit 10 South (Route 9W). Take 9W South for 13.5 miles to the West Point/Highland Falls Exit. Make the first right on Route 218 (Mountain Avenue) and continue to the first stop sign (1.2 miles). At stop, go straight to second stop and make a left on West Point Highway and follow to West Point's Thayer Gate. At first stop sign, continue straight for 9/10 of a mile. West Point Club (with a black canopy) is on the right side. Parking is available just before the Club on Thayer Hall roof.

***Please be aware upon coming onto the installation,
you are subject to security checks
at all access points.
Picture identification required.***





WEST POINT CLUB
BUILDING 603, CITIEN ROAD
WEST POINT, N.Y. 10996